

## CLAIMS

1. A stabilized solid or liquid enzyme formulation comprising at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof.  
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2. Enzyme formulation according to claim 1, wherein the enzyme is selected from the group consisting of phosphatases, glycosidases and mixtures thereof.
- 10 3. Enzyme formulation according to any preceding claim, wherein the enzyme is selected from phytases, xylanases, glucanases and mixtures thereof.
- 15 4. Enzyme formulation according to any preceding claim, wherein the enzyme is a phytase, preferably a plant phytase, a fungal phytase, a bacterial phytase, a phytase producible by a yeast or a consensus phytase.
- 20 5. Enzyme formulation according to any preceding claim, wherein the plant protein is selected from the group consisting of grain proteins, pulses proteins, vegetable proteins, fruit proteins, hydrolysates thereof and mixtures thereof.
- 25 6. Enzyme formulation according to any claim 1 to 5 characterized in that the formulation is liquid.
7. Enzyme formulation according to any claim 1 to 5, characterized in that the formulation is solid.
- 30 8. Enzyme formulation according to claim 7, characterized in that the solid formulation is in the form of granule(s).
- 35 9. Enzyme formulation according to claim 8, wherein the granule(s) comprise at least one enzyme, a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof.
10. Enzyme formulation according to claim 9, wherein the granule(s) is coated.
- 40 11. A process for the preparation of enzyme-containing granule(s), the process comprising processing  
(i) at least one enzyme,

5 (ii) a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and  
(iii) at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof.

12. A process according to claim 11 wherein water is added to the processing.

10 13. A process according to any claim 11 to 12 wherein the water and enzyme are provided as enzyme-containing aqueous liquid(s).

14. A process according to claim 13 wherein the liquid is a filtrate derived from a fermentation process resulting in production of the enzyme.

15 15. A process according to any claim 11 to 14 wherein the granules are dried subsequent to the processing.

16. A process according to any claim 11 to 15 wherein the plant protein is selected from the group consisting of grain proteins, pulses proteins, vegetable proteins, fruit proteins, hydrolysates thereof and mixtures thereof.

20 17. A process according to any claim 11 to 16 wherein the process comprises:

25 a) mixing an aqueous liquid containing the enzyme with the solid carrier and the stabilizing agent;  
b) mechanically processing the mixture obtained in a) to obtain enzyme-containing granules; and  
c) drying the enzyme-containing granule(s) obtained in b).

30 18. A process according to any claim 11 to 17 wherein the processing is mechanical and comprises extrusion, pelleting, high-shear granulation, expansion, fluid bed agglomeration, spheronisation, drum granulation or a combination thereof.

35 19. A process according to any claim 11 to 18 wherein an enzyme-containing aqueous liquid, the solid carrier and the stabilizing agent are mixed and the resulting mixture is kneaded before granulation.

20. A process according to any claim 11 to 19 wherein the processing is extrusion performed at low pressure and/or in a basket- or dome- extruder.

40 21. A process according to any claim 11 to 20 wherein the granule(s) are spheronised.

22. A process according to any claim 11 to 21 wherein the granule(s) are coated.
23. A process according to any claim 11 to 22, wherein the enzyme is selected from  
5 the group consisting of phosphatases, glycosidases and mixtures thereof.
24. A process according to any claim 11 to 23 wherein the enzyme is a phytase,  
preferably a plant phytase, a fungal phytase, a bacterial phytase, a phytase  
producible by a yeast or a consensus phytase.
- 10 25. A process according to any claim 11 to 24, wherein if the enzyme is a phytase,  
the granule(s) will have phytase activity ranging from 1,000 to 80,000 FTU/g,  
preferably from 2,000 to 70,000 FTU/g, preferably 3,000 to 60,000 FTU/g, more  
preferably 4,000 to 50,000 FTU/g and more preferably from 5,000 to 15,000  
15 FTU/g.
26. Enzyme-containing granule(s) obtainable by a process as defined in any claim  
11 to 25.
- 20 27. A process for the preparation of an animal feed, or a premix or precursor to an  
animal feed, the process comprising mixing a stabilized solid and/or liquid for-  
mulation according to any claim 1 to 10 and/or claim 26 with one or more ani-  
mal feed substance(s) or ingredient(s).
- 25 28. A process for the preparation of a composition, or a premix or a precursor suit-  
able for human nutrition, the process comprising mixing a stabilized solid and/or  
liquid formulation according to any claim 1 to 10 and/or claim 26 with one or  
more food substance(s) or ingredient(s).
- 30 29. A process according to any claim 27 to 28 wherein the mixture of feed or food  
substance(s) and stabilized solid and/or liquid formulation according to any  
claim 1 to 10 and/or claim 26 is sterilised or treated with steam, pelletised and  
optionally dried.
- 35 30. Use of stabilized solid and/or liquid formulation according to any claim 1 to 10  
and/or claim 26 for human and/or animal nutrition.
31. A process for promoting the growth of an animal and/or improving the feed con-  
version rate, the process comprising feeding an animal with a diet that com-  
40 prises stabilized solid and/or liquid formulation according to any claim 1 to 10  
and/or claim 26.